TRUE AND TRIED RECIPES

COLLECTED BY

THE LADIES OF THE
BAPTIST CHURCH
LAFAYETTE, ALA.

1921

Beverages

GRAPE WINE: Three gallons grapes, three quarts water. Let stand six or eight days. Stir each day. Strain. Sweeten to taste. Strain for several days and strain when it stops fermenting. Cork in bottles.—Mrs. O. T. Jeter.

NECTAR: May be made of grapes, muscadines, blackberries or cherries. One gallon fruit, one quart boiling water, with two and one-half ounces of tartaric acid dissolved in it. Pour over fruit and let stand 48 hours. Strain and add one pound of sugar to each pint of juice.—Mrs. O. T. Jeter.

GRAPE JUICE: Hull grapes, wash and put on to boil, using one quart of water to one gallon of fruit. Let cook till tender. Strain. Add three pounds of sugar to each gallon of juice. Boil fifteen minutes. Seal in bottles.—Mrs. Maggie Webb.

APRICOT PUNCH: One can apricots, juice of five lemons, two and one-half cups sugar, three pints water. Run apricots through sieve. Add other ingredients. Mix well and serve in glasses with crushed ice.—Mrs. Jim Barrow.

Breads and Pastries

QUICK MUFFINS: One heaping cup of flour, one cup sugar, one teaspoonful baking powder, two pounds melted shortening. Salt. Drop two eggs in measuring cup and fill cup with sweet milk. Stir it into the sifted flour, baking powder and sugar. Bake in muffin rings. —Mrs. J. M. Tucker.

BISCUIT THAT NEVER FAIL: Two cups flour, one rounded teaspoonful baking powder, one teaspoonful salt. Sift together three times. Rub in good tablespoonful of lard. Add one cup of buttermilk in which one-half teaspoonful of soda has been dissolved. Mix well with a spoon. Roll, cut and bake in a quick oven. —Mrs. N. E. Baker.

TEA ROLLS: One scant quart flour, lump of butter and lard each size of egg, four teaspoonfuls baking powder, one-half cup sugar, pinch of salt. Mix ingredients and work with ice-cold sweet milk or water. Roll about one-half inch thick. Cut with biscuit cutter. Spread melted butter on each and fold over. Let stand thirty minutes. Bake in quick oven.—Mrs. C. L. Torbert.

GRAHAM MUFFINS: One cup white flour, one cup Graham flour, two level teaspoonfuls baking powder, one teaspoonful salt, one cup milk, one egg well beaten, one tablespoonful melted butter. Sift together flour, sugar, baking powder and salt. Add gradually the milk, egg and butter. Bake in hot buttered gem pans about twenty-five minutes.—Mrs. C. L. Torbert.

SOFT EGGBREAD: One cup buttermilk, one-half teaspoonful soda, one-half cup sweet milk, two eggs, two tablespoonfuls meal, pinch of salt. Beat eggs sepately. Bake until it does not shake. Eat with butter while hot.—Mrs. Maggie Webb.

CORNMEAL MUFFINS: Beat two eggs until light, add three cups sour buttermilk, one te spoonful salt, three-fourths teaspoonful soda, three cups sifted meal, two tablespoonfuls melted lard, one teaspoonful baking powder. Bake in hot, well greased pans.—Mrs. J. B. Boazman.

SWEET MILK BISCUIT: Two cups flour, one teaspoonful salt, three tablespoonfuls shortening, four teaspoonfuls baking powder, one-half to three-fourths cup sweet milk. After the dough is mixed put it on a floured board. Roll from one-fourth to one-half inch thick. Cut, prick and bake in hot oven. Makes twenty small biscuit.—Miss Mary Tucker.

DATE LOAF: One cup sugar, one and one-half cups flour, five eggs beaten separately, two teaspoonfuls baking powder, one-half teaspoonful salt, two packages dates seeded, one pound pecans. Leave dates and nuts whole. Mix flour, baking powder, salt, nuts and dates. Beat yolks light. Add sugar, then other ingredients. Fold in whites and flavor with vanilla.

Bake in moderate oven about forty minutes.—Mrs. W. C. McCoy.

CHEESE BUNS: One pint flour, one cup sweet milk, one teaspoonful baking powder, one tablespoonful butter or lard, one-half teaspoonful salt, one cup cheese.—Mrs. R. C. Jarrell.

SOUTHERN SPOON BREAD: One-half cup sifted meal, one cup boiling water, one dessert spoonful butter, one-half teaspoonful salt, one-half cup sweet milk, one egg. Pour the boiling water on the meal, stirring in well. Let cook briskly for ten minutes. Add butter and salt, stirring well. Take from fire and add milk and well beaten egg. Pour into well greased shallow baking dish. Cook twenty or thirty minutes in moderate oven. Serve from dish in which it was baked.—Mrs. J. M. Tucker.

CHEESE STRAWS: One cup grated cheese, two cups flour, one teaspoonful salt, one egg yolk, one tablespoonful butter, one-eighth teaspoonful cayenne, ice water. Sift flour and salt together. Mix in cheese and butter. Put pepper into egg and add two tablespoonfuls of water. Mix with flour and add enough flour to make stiff dough. Roll out and cut into strips. —Miss Frances Bowling.

FLEISCHMANN'S WHITE BREAD: Two cakes Fleischmann's yeast, one quart lukewarm water, two tablespoonfuls sugar, two tablespoonfuls lard or butter, three quarts sifted flour, one tablespoonful salt. Dissolve yeast and sugar in lukewarm water. Add shortening and half the flour or enough to make dough that can be handled. Knead until smooth and elastic. Place in greased bowl. Cover and set in a moderately warm place until light—about one and one-half hours. Mould into loaves. Place in greased pans, filling them half full. Cover and let rise till double. Bake forty-five to sixty minutes.—Mrs. J. A. Williams.

FLOUR WAFFLES: Two light cups flour, one cup sweet milk. Beat well together. Add one egg, one light teaspoonful salt. Just before cooking stir in three teaspoonfuls Royal baking powder and one tablespoonful melted butter or lard.—Mrs. W. B. Bowling.

WAFFLES: Two cups flour, one cup buttermilk, one-half cup water, three tablespoonfuls melted lard, one tablespoonful sugar, one egg, two teaspoonfuls salt, one-half teaspoonful soda. Beat egg light. Add milk, flour, sugar, salt and shortening. Beat smooth. Add water. Add soda dissolved in one tablespoonful water. Sift in baking powder. Mix thoroughly and do not stir any more. Leave the batter light and spongy. Waffle batter must be thin to be light and crisp.—Mrs. N. A. Wheeler.

ROLLS: One Fleischmann's yeast cake dissolved in one cup warm water. Boil three small potatoes. Run through colander. Use potato water and make out with milk and the water yeast cake is in to a quart. Put one-half cup sugar and the potatoes in this. Make a batter about the consistency of waffle batter. Beat till light. Let rise one hour. Sift flour. Add salt and lard. Make up in stiff dough. Work and knead well. Let rise till double. Make into rolls and let rise one hour. If making these for supper start about eleven o'clock in the morning.—Mrs. W. C. McCoy.

WAFFLES: Two eggs beaten separately, two cups sweet milk, one-half cup butter and lard mixed, two tablespoonfuls sugar, one teaspoonful salt, two and one-half cups flour sifted with four good teaspoonfuls baking powder. Cream sugar and butter. Add milk and flour. Add stiffly beaten egg whites last.—Mrs. L. L. Torbert.

WAFFLES: Two cups flour, four teaspoonfuls baking powder, three-fourths teaspoonful salt, one and three-fourths cups buttermilk, two eggs, one and one-half tablespoonfuls melted shortening. Sift flour, baking powder and salt together. Add milk to yolks of eggs. Mix thoroughly and add to dry ingredients. Add melted shortening and mix in beaten whites of eggs. Bake in well greased hot waffle iron until brown.—Mrs. Thomas G. Robinson.

SALLY LUNN: Two tablespoonfuls sugar, two eggs, one cup milk, one-half cup butter and lard mixed, two cups flour, two teaspoonfuls baking powder. Serve hot.—Mrs. C. W. Griffin.

BOSTON BROWN BREAD: Sift together two cups of Graham and corn meal (or one each of white flour, Graham and meal may be used) with one and one-half teaspoons of soda and a teaspoon of salt. Add three-fourths of a cup of molasses, pint of sour milk, and steam from one to three hours, according to size of molds used. A cup of raisins may be added.

TIMBLES: One cup sweet milk, one cup flour, two eggs, one-half teaspoon salt. Mix flour and sweet milk. Add eggs last, then beat well, but not too long. Sift flour; add milk to make a very smooth paste, or batter. Have your lard smoking hot; put timble irons in fat to get good and hot, then dip them in batter. Put back in hot fat to fry brown. Can use this same recipe for rosettes.

Pies and Custards

CARAMEL CUSTARD: Two eggs, one cup sugar, one cup milk, one tablespoonful flour, butter size of egg. Brown one heaping tablespoonful of the sugar. Add a little water to make syrup. Beat egg yolks and add to them the tablespoonful of flour. Add milk and all the sugar. Use whites for meringue.—Mrs. J. M. Tucker.

LEMON PIE: One and one-foutrh cups sugar, one-third cup flour, one-half teaspoonful salt, juice and grated rind of one lemon, three eggs, one cup boiling water, one teaspoonful butter. Add the boiling water to the sugar, flour and salt. Cook fifteen minutes, stirring constantly. Add butter, egg yolks and lemon and cook two minutes. Pour in baked crust. Use egg whites for meringue.—Mrs. R. G. Simpson.

CARAMEL PIE: Four tablespoonfuls melted butter, five tablespoonfuls cream or milk, one tablespoonful flour, one and one-half cups brown sugar. Mix and place on stove until it boils. Remove from stove and add two egg yolks well beaten. Heat and pour into a baked crust. Use whites for meringue.—Mrs. H. L. Weathers.

A PERFECT MERINGUE: Beat egg whites until dry. Add one tablespoonful sugar for each egg and beat until eggs will not move on tilted platter.—Mrs. Charles Moon.

MINCE MEAT: One peck apples, one peck pears, four pounds raisins, one gallon syrup. Mixed spices to taste. Run through meat chopper and boil down.—Mrs. J. F. Jones.

EGG CUSTARD: Yolks of three eggs, one whole egg, one and one-half cups sugar, half cup milk, two heaping teaspoonfuls flour, one-half cup butter. Use the three whites for meringue. To make lemon custard add to this same custard juice of two lemons and grated rind of one lemon. Makes one large or two small custards.—Mrs. L. L. Torbert.

CHOCOLATE PIE: Two egg yolks, one whole egg, one cup sugar, two heaping tablespoonfuls cocoa, two tablespoonfuls flour, one cup boiling water, pinch of salt. Cook all together till thick. Pour on baked crust and use the two egg whites for meringue.—Mrs. W. C. McCoy.

BUTTERSCOTCH PIE: One cup brown sugar, one cup sweet milk, one-half cup flour, one teaspoonful vanilla, two tablespoonfuls butter, three egg yolks. Cook in double boiler till thick. Pour on baked crust. Use whites for meringue.—Mrs. E. B. Welch, Atlanta, Georgia.

PINEAPPLE PIE: Three egg yolks, one cup cream, one cup grated pineapple; sugar to taste. Cook in double boiler till thick. Pour on baked crust. Use egg whites for meringue.—Mrs. W. C. McCoy.

ANGEL LEMON PIE: Yolks of three eggs, one lemon, whites of three eggs, one cup sugar, one-eighth teaspoonful salt. Mix lemon rind and juice, one-half cup of sugar, salt and egg yolks in double boiler. Cook until thick. When this mixture is cool fold into it a meringue made of the egg whites and one-half cup of sugar. Pour into a crust already baked and cook until puffed and brown.—Mrs. J. F. Jones.

CHESS CUSTARD: Five eggs, two cups sugar, one-half cup butter, one cup milk, one tablespoonful each

of flour and meal. Save whites for meringue. Pastry for this: One cup flour, two tablespoonfuls butter one-half teaspoonful salt, and little sugar. Mix lightly with ice water. Line your muffin rings with little pieces of pastry and fill in with custard and use meringue on top, if you like the small individuals, or can be baked in two custards.—Mrs. L. L. Torbert.

RAISIN PIE: One package raisins boiled in enough water to cover well. Boil about twenty minutes. One-half cup sugar, two tablespoonfuls flour. Mix in a little water. Add to raisins and let come to a boil. Make with two crusts or strips across top. Makes two pies.—Mrs. C. W. Griffin.

CARAMEL CUSTARD: One-half cup sugar, three eggs, one cup sweet milk, one large lump butter, one tablespoonful of flour, a pinch of salt. Cream sugar and yolks and add other ingredients and put in double boiler. At the same time put one-half cup sugar in frying pan and brown, then add to the other and cook until thick. Use whites of eggs for meringue.—Mrs. J. B. Boazman.

MOCK CHERRY PIE: One cup cranberries, cut in half, one-half cup raisins, three-fourths cup sugar, two tablespoons flour, one small tablespoon butter, one teaspoon vanilla, one cup boiling water. Cook sugar, flour, butter, vanilla. When it boils add fruit, put in pie pan and bake thirty minutes.—Mrs. Thomas G. Robinson.

LEMON PIE: Yolks of three eggs, juice and rind of one lemon, two tablespoons corn starch, one cup sugar, one tablespoon butter, one-half cup sweet milk. Whites of eggs for meringue.—Mrs. Jessie Higgins.

Cakes and Fillings

APPLE SAUCE CAKE: One cup sugar, one-half cup butter, one and one-half cups stewed sweetened apples, two cups flour, one teaspoonful each of cloves, spices, cinnamon, one pound raisins, two eggs, two teaspoonfuls soda, one cup nuts, ten cents worth of citron. —Mrs. Walter Lowe.

SWEET WAFERS: One egg, one tablespoonful butter, one cup flour, one-half cup sugar, pinch of salt, and sweet milk to make a rather stiff batter. Flavor with vanilla.—Mrs. Jim Barrow.

PECAN CAKE: Seven eggs beaten separately, three-fourths pound butter, one pound sugar, one pound flour, one teaspoonful baking powder, one-half cup syrup, two grated nutmegs, one and one-half pounds raisins, two and one-fourth pounds pecans (in the shell), one-half pound citron. Bake about four hours.—Mrs. Jim Barrow.

MARSHMALLOW ICING: Two cups sugar, one cup water, one-half pound marshmallows, pinch of salt, one-half teaspoonful vanilla, whites of two eggs. Boil sugar, water and salt together till it spins a thread. Just before removing from fire stir in marshmallows and vanilla. Pour over the well beaten whites and beat all together till creamy.—Mrs. G. W. Slaughter.

JAM CAKE: One cup butter, two cups sugar, one-half cup sour milk, three cups flour, one cup blackberry jam, three eggs, one teaspoonful cinnamon, one teaspoonful allspice, one teaspoonful soda, nutmeg to suit taste. Bake as loaf or layer cake. If layer cake fill with chocolate or caramel filling.—Mrs. Charles W. Lowe.

COCOANUT CAKE: Six eggs (whites only), two cups sugar, three-fourths cup butter, one cup sweet milk, three cups flour, two rounding teaspoonfuls baking powder, one teaspoonful lemon extract. Bake as a loaf cake. Next day cut off upper and lower crusts and trim brown off of the sides. Slice into four layers. Spread each layer, the top and sides with plenty of icing to which grated cocoanut has been added. When cut it will be perfectly white all through.—Miss Sue Fuller.

CREAM FILLING: One cup sugar, two and one-half cups sweet milk, one-third cup flour, two eggs well beaten. Mix sugar and flour and eggs. Stir into the hot milk. Cook in double boiler ten minutes. Flavor with vanilla.—Mrs. H. P. Smith.

DEVILS FOOD CAKE: Two cups sugar, one-half cup butter, two eggs, one-half cake Baker's chocolate dissolved in one-half cup of boiling water, pinch of salt, one scant teaspoon soda, one-half cup sour milk, three cups flour. Bake in layers.—Mrs. Brewer Norman.

JELLY ROLL: Two cups sugar, one cup butter, four cups flour, one cup sweet milk, four eggs, two teaspoons baking powder (heaping). Cream sugar and butter together. Add milk. Beat eggs well, alternate flour and eggs. Add baking powder dissolved in a little milk. Bake in two medium-sized biscuit pans. Turn out on a cloth. While hot spread jelly over it and roll. This makes two rolls.—Mrs. C. N. Wright.

CARAMEL FILLING: Place one cup sugar in pan to brown and melt. Add two and one-half cups sugar, one-fourth pound butter, two cups sweet milk. Let boil until it forms a soft ball in cold water. Beat until creamy. Add one cup nut meats.—Mrs. R. S. Nichols.

CHOCOLATE FUDGE FROSTING: Two cups sugar, one cup milk, three tablespoons cocoa. Cook together till it forms a soft ball in cold water. Add one tablespoon butter, one teaspoon vanilla. Beat till thick. —Mrs. J. H. Boyd.

AMALGAMATION CAKE FILLING: One and one-half cups sugar, one-fourth pound butter, one cup sweet milk, one tablespoon cocoa, one teaspoon cinnamon, one teaspoon cloves, one teaspoon allspice, one tablespoon corn starch (heaping), one-half pound figs, one-half pound peach or pear preserves. Cook all together until very thick. Spread between layers.—Mrs. O. T. Jeter.

WHITE FRUIT CAKE: Two cups sugar, one cup butter, three and one-half cups flour, scant cup milk, eight egg whites, two teaspoons baking powder, pinch of salt, one package raisins, one-half pound citron, three cups almonds.—Mrs. J. F. Jones.

EGGLESS-MILKLESS-BUTTERLESS CAKE: One cup water, one cup brown sugar, one-third cup lard, two cups seeded raisins, one teaspoon cinnamon, one-half teaspoon cloves, one-fourth teaspoon nutmeg.

Boil all this together. When cold add to this a pinch of salt, one and one-half ounces baking powder in a little warm water and two cups of flour. Bake in a slow oven.

WHITE CAKE: One-half cup butter, one cup sugar, one cup sweet milk, two and one-half cups flour, two teaspoons baking powder sifted in flour. Beat whites of three eggs stiff. Add one-third cup of sugar. Cream butter and one cup sugar well. Add flour and milk alternately and, last, add beaten whites. Bake in a loaf or three layers.—Mrs. J. D. Norman.

WHITE PERFECTION CAKE: Three cups sugar, one cup butter, one cup sweet milk, three cups flour, one cup corn starch, whites of twelve eggs beaten stiff, two teaspoons cream of tartar in the flour, one teaspoon soda in half the milk. Dissolve corn starch in rest of milk and add it to the sugar and butter creamed together. Then add milk, flour and whites of eggs. Bake slowly.—Mrs. C. N. Wright.

FRUIT CAKE: One pound butter, one and one-fourth pounds flour, three-fourths pound sugar, one cup syrup, one-half cup buttermilk, one level tablespoon soda, eight eggs beaten separately, two pounds raisins, two pounds dates, one pound currants, one-half pound citron, one-half pound crystallized cherries, one-half pound English walnuts, one-half pound almonds, one pound figs, one heaping tablespoon each of allspice, cloves, cinnamon nad nutmeg, one-half cup wine or brandy. Chop fruits fine and dredge with flour. Add last.—Mrs. O. T. Jeter.

SWEET WAFERS: One egg, one-third cup sugar, one tablespoon butter, two-thirds cup flour, one-fourth teaspoon vanilla and lemon flavoring mixed, one teaspoon cold water.—Mrs. T. E. Stanley.

POUND CAKE: One pound butter, one pound sugar, one pound flour, ten eggs. Cream butter and flour together. Beat sugar and yolks of eggs until very light. Add to butter and flour. Beat well and add the well beaten whites last. Be sure to sift sugar and flour several times.—Mrs. O. T. Jeter.

PLAIN CAKE: Two eggs, one cup sugar, one-third cup butter, one and one-third cups flour, two and one-half level teaspoons baking powder, one-half cup sweet milk, one teaspoon flavoring.—Mrs. T. G. Norris.

LEMON CHEESE CAKE: Five egg whites, one cup butter, two cups sugar, three cups flour, one cup sweet milk, two teaspoons baking powder. Bake in layers. Filling: Yolks of five eggs, juice and grated rind of two lemons, two tablespoons butter, three cups sugar. Cook over slow fire till thick.—Mrs. J. S. Talbot.

WHITE ICING: One and one-half cups sugar, three-fourths cup cold water, whites of two eggs, one teaspoon vanilla, one-half teaspoon cream of tartar. Reserve two tablespoons of the sugar. Put other sugar and water over a quick fire and cook till it spins a thread. Beat egg whites stiff and add the two tablespoons of sugar. Pour hot syrup over this. Add cream of tartar and vanilla. Beat till stiff enough to spread on cake.—Mrs. W. C. McCoy.

WHITE CAKE: Three egg whites, one cup sugar, one-half cup butter, three-fourths cup milk, two cups flour, one teaspoon vanilla, four level teaspoons Royal baking powder. Makes two layers. Filling: One-half cup thin cream, two cups sugar, juice of one lemon. Cook till it forms soft ball in cold water. Add one cup nuts, one cup raisins, four figs.—Mrs. L. L. Torbert.

ONE-EGG CAKE: One-fourth cup melted butter, three-fourths cup sugar, one-half cup milk, one egg, one and one-half cups flour, one teaspoon vanilla, three level teaspoons baking powder. Cook in loaf pan. Apple snow sauce for this cake: One large firm apple grated, one cup sugar, two egg whites. Beat egg whites stiff. Add sugar, then grated apple. Flavor with nutmeg. Just before serving pile this on cake and serve.—Mrs. L. L. Torbert.

PUFF CAKE: One-half cup butter, one and three-fourths cups sugar, two and two-thirds cups pastry flour, one-fourth teaspoon salt, one cup sweet milk, three rounding teaspoons Royal baking powder, five egg whites, one teaspoon vanilla. Cream butter very

light. Add sugar, a little at a time, till all is added. Then alternate milk and flour in which baking powder and salt has been sifted several times. Fold in stiffly beaten whites last and do not stir much after whites are in. Bake in layer or loaf.—Mrs. L. L. Torbert.

FRUIT CAKE: Five pounds raisins after seeded, five pounds currants after washing, one pound citron, one pound butter, one and one-half pounds medium brown sugar, one pound pastry flour (brown the flour the day before using), twelve eggs, two teaspoons each of mace, cloves, cinnamon, allspice, two grated nutmegs, one-third cup brandy, one cup Sherry wine, one rounded teaspoon soda in wine, one pound blanched almonds cut fine, one-fourth pound each candied pineapple, cherries, lemon and orange peel, one-half pound figs. Pour brandy over raisins. Let it stand over night. Chop fruits, nuts, etc., and add branned flour, spices and one teaspoon salt to them. When batter is ready alternate Sherry wine and flour, adding well beaten egg whites last.—Mrs. L. L. Torbert.

CHOCOLATE FILLING: Three cups sugar, three heaping tablespoons cocoa, milk to dissolve, three egg yolks, three level tablespoons flour, butter size of egg. Mix sugar and cocoa. Beat egg yolks. Add flour. Mix well. Add enough milk to dissolve. Add this to sugar and cocoa. Add rest of milk. Cook till it forms a soft ball in cold water. Beat till thick.—Mrs. W. C. McCoy.

DIVINITY FILLING: Two and one-half cups sugar, one-half cup Karo syrup, one-half cup hot water. Let boil till it makes a hard but not brittle ball in cold water. Beat the whites of two eggs very stiff and pour hot syrup slowly on them. Add nuts if desired and beat till thick enough to spread.—Mrs. W. C. McCoy.

GOLDEN CAKE: Two cups sugar, one cup butter, one cup sweet milk, one teaspoon flavoring, pinch of salt, ten egg yolks or five whole eggs, four teaspoons baking powder sifted three times with four cups flour. Cream butter and one cup sugar. Beat eggs and one cup sugar and combine. Add one-half milk and alternate flour and rest of milk. Beat well. Bake in layer or loaf.—Mrs. W. C. McCoy.

SPONGE CAKE: Six eggs, one cup flour, one cup sugar, one teaspoon lemon flavoring. Beat yolks and whites separately. When yolks have become very light add sugar and beat for five minutes. Add flavoring and last the stiffly beaten whites of eggs. Beat again and bake in ungreased tins in a very slow oven. When done invert pan on two supports and let cake hang in pan till cool.—Mrs. W. C. McCoy.

BROWN CARAMEL CAKE: Six egg whites beaten stiff, one cup butter or Snowdrift, one and one-half cups sugar, two and one-half cups flour that has been sifted three times with a heaping teaspoon of baking powder. Fold in beaten whites of eggs. One teaspoon of lemon flavoring. Bake in layers. Filling: Two cups sugar, one cup milk, butter size of walnut. Boil till it forms a soft ball in cold water. Melt two tablespoons sugar. Add to first mixture and beat till smooth.—Mrs. R. G. Simpson.

AMALGAMATION FILLING: Eight egg yolks, two cups sugar, one-half cup flour, one cup butter, Cook until very thick. Stir all the time. Add one cup cocoanut, one cup pecans, one cup blanched almonds, one cup raisins, one cup cherries. Flavor with vanilla and brandy. Put thick layers between cake.

BROWN CARAMEL: Two and one-half cups sugar, one cup milk; take two cups sugar and one cup milk; put on stove to boil; one-half cup sugar put in small pan to brown. When brown add to first mixture. Cook until you can form soft ball with your fingers. Cream and add nuts and small piece butter, also cocoanut if you like.—Mrs. L. L. Torbert.

LAYER CAKE: Two cups flour, two teaspoons baking powder, one cup sugar, one-half cup butter, one-half cup milk, whites of four eggs, one teaspoon vanilla. Sift flour, then measure. Cream sugar and butter well. Add flavor, then flour and milk alternately, then the beaten whites. Bake in two layers. Use any filling desired.—Mrs. A. H. Singer.

BOILED ICING: One and one-half cups sugar, one tablespoonful of water, one teaspoonful vinegar. Boil until quite thick and add to the whites of two eggs well

beaten. Remove from stove, stir well and flavor to taste.—Mrs. B. M. Satterwhite.

CHEAP WHITE CAKE: One-half cup Crisco, one and one-half cups sugar, three level teaspoons baking powder, three cups flour, one spoon of lemon flavoring, one cup water, whites of three eggs. Beat Crisco until creamy and add sugar gradually and beat well and add other ingredients alternately, saving whites until last. Bake in layers, using any desired filling.—Mrs. J. H. Pate.

UNCOOKED FRUIT CAKE: One box seeded raisins, one box currants, two boxes dates, one pound citron, one pound dried figs, one pound crystallized pineapple or cherries, one-half cup of Canton ginger (if desired), two cups or more of nuts, two cups of brown bread crumbs. Cut all fine. Knead thoroughly until ingredients are well combined. Pack into a loaf or tube cake pan and put under weight. Serve in thin slices.—Mrs. J. F. Jones.

LADY BALTIMORE CAKE: One and one-fourth cups sugar, one-half cup butter; cream butter and sugar; one cup sweet milk, two and three-fourths cups flour, one-fourth teaspoonful salt, three round teaspoonfuls baking powder in flour, whites of five eggs. Bake in two layers and put together with icing. Icing: Whites of two eggs, one and three-fourths cups sugar, one-half cup water. Add one cup nuts, one cup figs, one cup chopped raisins to icing.—Miss Helen Robinson.

POUND CAKE: One pound each of flour, sugar and butter, one dozen eggs, yolks and whites beaten separately, one-half cup sweet milk, one teaspoon of Royal baking powder.—Mrs. Jessie Higgins.

LANE CAKE: Whites of eight eggs, one cup of butter, two cups of sugar, one cup of sweet milk, two and one-fourths cups of flour, three teaspoons baking powder, one tablespoon of vanilla. Sift flour and baking powder two or three times. Cream sugar and butter until very light. Add the other ingredients alternately, saving whites till last. Filling for Lane Cake: Beat eight yellows with one cup of sugar, one-half cup

of butter. Cook in a double boiler until thick. Remove from stove and add while hot one cup of seedless raisins and one of nuts, well chopped, one wineglass of wine (but one tablespoon each of vanilla and lemon make a good substitute), and put together the white cake.—Mrs. Henry Pate.

JAM CAKE: Five eggs beaten separately, one cup butter, two cups sugar, three and one-half cups flour, two rounded teaspoons baking powder, one-half cup grape juice, one-half cup warm water or sweet milk two tablespoons cocoa, two tablespoons cinnamon dissolved in grape juice, one cup blackberry jam. This is good hacked and cut in blocks and iced with white icing.—Mrs. C. W. Griffin.

ANGEL FOOD CAKE: Whites of eleven eggs, one and one-half tumblers of sugar, one tumbler of flour, one teaspoon vanilla, one teaspoon cream of tartar. Sift flour four times. Measure. Add cream of tartar and sift again. Sift sugar and measure it. Beat egg whites very stiff. Add sugar lightly. Beat in thoroughly. Add flour and fold in. Add vanilla. Pour into ungreased pan and bake about forty-five minutes in a very slow oven. When done invert pan on two supports and let cake hang in pan until cold.

FIVE-EGG-WHITE CAKE: Five egg whites, two cups sugar, one cup sweet milk, one cup butter, three and one-half cups flour, two teaspoons baking powder, one-third teaspoon salt, one teaspoon vanilla. Makes two nice thick layers.

WHITE CARAMEL: Two and one-half cups sugar, one cup water, one-half cup butter. Boil to a hard ball consistency. Add the beaten whites of two eggs. Use vanilla to flavor, and nuts, if you like.—Mrs. L. L. Torbert.

Cookies

COCOANUT MACAROONS: One and one-fourth cups grated cocoanut, one-third cup condensed milk, one-half teaspoon vanilla, one egg white. Mix cocoa-

nut, milk and vanilla thoroughly. Beat egg white till stiff. Combine mixtures. Shape into cakes. Bake in moderate oven fifteen minutes.—Mrs. J. H. Boyd.

COCOANUT COOKIES: One-half cup butter, one tablespoon milk, one cup grated cocoanut, one cup sugar, two eggs, one teaspoon baking powder, lemon to flavor. Flour to roll out. Roll thin and cut. Makes thirty-two.—Miss Sue Fuller.

TEA CAKES: Three eggs, one and one-half cups sugar, one teaspoon soda, two teaspoons cream of tartar, one-fourth cup sweet milk, one-half cup butter. Flour to make a soft dough. Put soda and cream of tartar in milk. Flavor with nutmeg or vanilla. Roll thin and bake quickly.—Mrs. C. P. Scarborough.

SOFT GINGER BREAD: One-half cup sugar, one cup molasses, one-half cup butter, one teaspoon each of ginger and cinnamon and cloves, two teaspoons soda dissolved in one cup of boiling water, two and one-half cups of flour. Add two well beaten eggs the last thing before baking.—Mrs. Brewer Norman.

GINGER CAKES: Three-fourths cup shortening, two eggs, one cup sugar, two cups syrup, one-half cup buttermilk, three tablespoons ginger, two level tablespoons soda. Sift soda and ginger in about four cups flour and use enough more flour to make a stiff dough. If you use lar dor Snowdrife add a pinch of salt. Roll thin and bake. In mixing knead as little as possible.—Mrs. N. A. Wheeler.

TEA CAKES: Four eggs, two cups sugar, one cup butter, one cup sweet milk, one teaspoon soda, two teaspoons cream of tartar, one teaspoon flavoring, enough flour to make dough. Roll very thin.—Mrs. A. G. Danforth.

PEANUT COOKIES: One-eighth cup butter, one-half cup sugar, one-fourth teaspoon salt, one egg, two tablespoons milk, one cup flour, one and one-half teaspoons baking powder, one-half teaspoon vanilla, three-fourths cup peanuts pounded. Cream butter fine, add sugar and well beaten egg. Stir in milk and vanilla and add dry ingredients which have been well

sifted together. Sift in the peanuts last of all and drop by spoonfuls on a buttered pan. Bake in moderate oven.—Mrs. W. B. Bowling.

SPICED GINGER BREAD: One cup sugar, one cup butter or lard, one cup molasses, three eggs, three cups flour, one teaspoon soda dissolved in one cup of buttermilk, one heaping tablespoon ginger, one teaspoon cloves.—Mrs. J. M. Tucker.

PEANUT COOKIES: One cup butter, one and one-half cups sugar, three cups flour, two teaspoons vanilla, two whole eggs. Mix and roll as for tea cakes. Beat one egg white slightly. Add sugar and cinnamon to taste and two packages of peanuts chopped fine. Spread over dough. Cut and bake in quick oven.—Mrs. W. C. McCoy.

TEA CAKES: One egg, one heaping tablespoon butter, one kitchenspoon fresh buttermilk, one-fourth teaspoon soda, one cup sugar. Use as little flour as will take to make a smooth dough. Roll very thin. Fork and sprinkle a little sugar on each cake before baking. —Mrs. Bowling.

PEANUT BUTTER COOKIES: One cup sugar, one-half cup peanut butter, two eggs, one cup buttermilk, one teaspoon baking powder, one-half teaspoon soda, one teaspoon vanilla. Beat all together and use enough flour to make soft dough. Roll thin.—Mrs. E. B. Welch, Atlanta, Ga.

GINGER CAKES: Two cups of syrup, one cup of sugar, two eggs, tablespoon of lard, one-half cup butter, two teaspoons soda (heaping), a little salt, ginger or spiced to taste. Flour for a stiff dough.—Mrs. J. H. Pate.

Candy

PULLED SUGAR CANDY: Two cups sugar, one-half cup water, one-half cup vinegar, a little flavoring. Cook, without stirring, till it cracks in cold water. Pour on buttered marble. Pull quickly.—Mrs. J. B. Boazman.

CARAMEL CANDY: Two cups sugar, one-half cup milk. Let this cook and, in the meantime, melt one and one-half cups of sugar. Add to first mixture and cook five minutes. Beat till creamy.—Mamie Gaines.

CHOCOLATE FUDGE: Two cups sugar, one cup milk, two heaping tablespoons cocoa, one tablespoon butter. Boil together until it forms a soft ball in cold water. Beat till creamy.—Mrs. J. E. McClendon.

PENOCHE: Two cups sugar, one-half cup milk, butter size of egg. Do not add butter until sugar and milk start boiling. Cook until it forms a soft ball in cold water. Add one-half teaspoon vanilla. Beat till creamy.—Mamie Gaines.

DIVINITY CANDY: Two cups sugar, one-half cup white Karo syrup, one-half cup cold water, whites of two eggs beaten stiff. Mix sugar, syrup and water and boil until it forms a hard ball in cold water. Pour slowly over well beaten whites. Beat till creamy.—Mrs. J. E. McClendon.

CHOCOLATE FUDGE: Two cups sugar, one-half cup cocoa, one cup milk, two tablespoons Karo syrup, one teaspoon vanilla, butter size of egg, nuts if desired. Mix sugar, milk, cocoa and syrup. Cook till it forms a soft ball in cold water. Add butter and vanilla and beat until creamy.—Mrs. Charles Torbert.

PEANUT BUTTER FUDGE: Three cups sugar, one and one-half cups milk, one small jar peanut butter, one tablespoon flour, butter size of egg. Mix sugar, flour, milk and peanut butter and cook until it forms a soft ball in cold water. Add butter and beat till creamy.—Patty Stanley.

OLD-FASHIONED CARAMELS: Three cups sugar, three heaping tablespoons cocoa, one cup butter, one cup syrup, one cup milk, one teaspoon vanilla. Boil all together, stirring often. When it hardens in ice water pour into a buttered tin. Mark into squares when cool.—Mrs. W. C. McCoy.

PEANUT FUDGE: Boil together, stirring often, one cup sweet milk and two cups sugar. Stir in slowly one cup of browned sugar and cook until mixture falls

from spoon in slow, heavy drops. Add generous pinch of salt and remove from fire. Beat few minutes and add two cups of finely rolled peanuts. Continue beating until candy around edges of vessel hardens slightly. Pour on buttered dish and cut in squares.—Mrs. J. F. Jones.

Eggs and Omelets

BAKED EGGS: Grease a casserole and dust with bread crumbs. Break in two eggs for each person. For four to six persons pour over eggs one can of tomato soup. Sprinkle over three-fourths cup bread crumbs, four tablespoons grated cheese. Bake in moderate oven twenty-five minutes.—Mrs. Barrow.

ASPARAGUS AND EGGS: Beat eggs. Add as much cream as you like. Cut asparagus into small pieces and scramble eggs and asparagus together. Season with salt and pepper. Serve on toast.—Mrs. W. C. McCoy.

MACARONI WITH EGGS: One cup macaroni, three hard-boiled eggs, one and one-half cups white sauce, one teaspoon salt, three tablespoons toasted bread crumbs. Sprinkle a cup of grated cheese over top.

SCRAMBLED EGGS: Scramble six eggs in one cup of well seasoned cream sauce.

CREAMED EGGS: Three hard-boiled eggs, six slices toast, one cup cream sauce, one-half cup grated cheese. Put slices of the eggs on toast and pour sauce around them. Sprinkle grated cheese over top. Serve hot.

SCRAMBLED EGGS: Beat eggs. Add one tablespoon of milk to each egg. Season with salt and pepper. Melt one tablespoon of butter in frying pan, turn eggs in and stir constantly until eggs are light yellow mass.—Mrs. Henry Smith.

EGGS BAKED WITH HAM: Make a paste of one cup chopped cooked ham, three-fourths cup soft bread

crumbs, two tablespoons melted butter, salt, pepper and paprika to taste and enough milk to moisten. Line greased gem pans with this. Break an egg into each pan. Season and cover with the paste. Bake until eggs are well set. Serve with hot tomato sauce.

Fish and Oysters

MINCED OYSTERS: One quart oysters, one cup cracker crumbs, one-half cup butter, one-half teaspoon onion, red and black pepper and salt to taste. Cut oysters fine with scissors. Put in double boiler. Add cracker crumbs, salt and pepper and cook until thick. Fill shells and dust with nutmeg, then with bread crumbs, then brown and serve hot.—Mrs. W. J. Ratchford.

MACARONI BAKED WITH OYSTERS: Boil macaroni in salted water until ends split, which will insure its being tender. Drain off water and place the macaroni with alternate layers of raw oysters in a buttered dish. Make a white sauce and pour over each layer of macaroni and oysters. Cover over top with fine bread crumbs, over which sprinkle grated cheese. Bake in a moderate oven until mixure is puffy and browned.—Mrs. W. J. Ratchford.

CODFISH BALLS: Cut and pick the codfish in small pieces free from bones and soak in warm water one hour. Put in cold water and boil until done. Take hot boiled potatoes mashed fine, mix with codfish, season with butter and pepper. When cool add one egg. Shape into balls or cakes and fry in hot lard. Garnish with parsley.—Mrs. W. J. Ratchford.

SCALLOPED OYSTERS: One quart select oysters, two cups of oyster crackers, one-half cup of buttered crumbs, one-half cup sweet milk, one egg, four tablespoons of butter, salt and pepper to taste. Method: Look over oysters, being careful to remove any shell. Heat slightly and drain off all liquor. Put a layer of oysters, bits of butter, salt and pepper, then a

layer of crushed crackers. Crush the crackers with the hand as they are used—they are better not too fine. Break egg into the half cup of milk. Mix well and pour over the oysters. Cover top with the buttered crumbs and cook in a moderate oven about thirty minutes.—Mrs. N. A. Wheeler.

CREAMED OYSTERS: Drain and wash one pint oysters. Make two cups of very thick cream sauce well seasoned. Add oysters and one-half cup of finely chopped celery. Serve very hot on toast or in timbales. —Mrs. W. C. McCoy.

SCALLOPED OYSTERS: Put first a layer of oysters and then a layer of cracker crumbs until the desired thickness is reached. Pour over this juice from oysters, one-half cup sweet milk and add large piece butter. Salt and pepper to taste. Bake a light brown and serve hot.—Mrs. C. W. Griffin.

BAKED FISH: Wash a good-sized fish thoroughly and fill with the following stuffing: Four crackers, one-half cup bread crumbs, two eggs well beaten. Salt and pepper to taste. Mix well and put in fish and tie up. Place two or three slices of bacon on fish, add one cup hot water and bake two hours. Serve with cream sauce, with hard-boiled eggs chopped fine.—Mrs. C. W. Griffin.

FISH CAKES: Flake the fish with silver fork. Press potatoes through rices, equal parts of fish and potatoes, add cream to moisten. Salt and pepper and beat thoroughly. Shape in cakes, put in flour and fry.

BROILED SPANISH MACKEREL: Scrape and wash fish good. Rub good with salt and lemon juice. Put in a shallow pan. Add enough water to keep from sticking to pan. Put over top of fish slices of lemon and bits of butter. Season with salt and pepper. Cook for twenty minutes with top over pan, then take off top and let fish brown. Serve with white cream sauce.

Frozen Desserts

FROZEN VELVET: One cup water, one cup sugar. Boil to a syrup. When cool add the beaten whites of

five eggs. Beat till thick. Add slowly one cup orange juice, juice of one lemon and teaspoon lemon extract, beating constantly. Fold in one pint of whipped cream and freeze.—Mrs. N. E. Baker.

LEMON ICE CREAM: Slice one large lemon, rind and all, as thin as possible. Cover with sugar and let stand an hour. Add this to one-half gallon of plain junket cream after it begins to freeze.—Mrs. H. D. Driver.

FROZEN MACAROON PUDDING: Make custard of six whole eggs, one cup sugar, one quart milk, three full tablespoons corn starch. Cook till thick. Just before removing from fire add one dozen macaroons which have been crushed with rolling pin. Flavor. Pour in mold. Pack in ice and salt for several hours. Serve with whipped cream.—Mrs. W. C. McCoy.

APRICOT ICE: One can of apricots, five oranges, two lemons, whites of four eggs, two and one-half cups of sugar, one quart water, one quart cream. Press fruits through a sieve. Boil sugar and water to a syrup and allow to cool. Mix fruit and syrup and add the stiffly beaten whites. Start to freeze, then add cream and finish freezing. This makes one gallon.—Mrs. G. W. Slaughter.

BURNT ALMOND CREAM: One quart milk, four eggs, for tablespoons sugar. Make into custard. Beat one-half pound burnt almonds fine. Whip one pint of cream. Fold into custard and almonds after custard is cold. Flavor and freeze. Macaroon cream may be made in the same way.—Mrs. L. L. Torbert.

ORANGE ICE: One dozen oranges, four lemons, one-half gallon water, sugar to taste. Boil sugar and water to a thin syrup. Add one teaspoon gelatin and fruit juices and freeze.—Mrs. C. W. Griffin.

MAPLE MOUSSE: One and one-half pints cream, five eggs, one cup maple syrup. Beat yolks thoroughly. Add two-thirds cup of syrup. Cook in double boiler, stirring constantly, till thick. Stir until cool. Whip cream stiff. Beat egg whites stiff. Heat remaining one-third cup syrup and beat into stiff whites. Mix

whites and cream and add yolk mixture. Pack in ice and salt three or four hours.—Mrs. C. W. Griffin.

CARAMEL ICE CREAM: Melt one-half cup sugar and when brown add one-half cup boiling water. Let simmer ten minutes. Strain and add one quart of cream and another one-half cup of sugar. Flavor with vanilla and freeze.—Mrs. George Allen.

BUTTERCUP PARFAIT: Three eggs beaten separately, one-half cup sugar, one-half cup water, one pint whipped cream, one teaspoon vanilla. Cook sugar and water together till it spins a thread. Pour slowly over the beaten egg whites, beating constantly. Flavor with vanilla and when cold fold in a pint of cream whipped stiff. Color with yellow vegetable coloring. Put in mold. Pack in ice and salt four or five hours.

ORANGE SHERBET: For one gallon of sherbet, six large oranges, six lemons (juice of each), one large or two small bananas, one quart sugtr, two quarts water, whites of two eggs. Mash bananas to pulp and mix with unbeaten whites of eggs. Beat these together until light. Mix and freeze.—Mrs. W. Plunkett Martin.

Meats

MEAT CROQUETTES: One pound of steak run through food chopper. Into this mix one cup of bread crumbs, soaked in a little water, and one egg. Season with salt, pepper and onion to taste. Make into croquettes and roll in flour or cracker crumbs and fry. Ham croquettes may be made the same way.—Mrs. N. E. Baker.

CHICKEN CROQUETTES: One cup cold minced chicken, one-half teaspoon salt, one-fourth teaspoon celery salt, one-eighth teaspoon pepper, one teaspoon parsley, one teaspoon lemon juice, one-half cup cream sauce. Mix, making mixture soft enough to shape into cones. Roll in egg and dry, sifted bread crumbs. Fry brown in deep fat. Any cold meat or fish may replace the chicken.—Miss Marion Bowling.

CHICKEN MOUSSE: Three cups cooked chicken, one and one-half tablespoons gelatin, three-fourths cup chicken stock, one and one-half cups heavy cream. Put chicken through meat grinder twice. Add gelatin dissolved in chicken stock. Season with salt, pepper, celery salt, lemon juice and onion juice to taste. Fold in the stiffly beaten cream. Chill. Cut in blocks and serve with mayonnaise.—Mrs. J. F. Jones.

CHICKEN A LA KING: One cooked hen cut in small pieces. Pour several tablespoonfuls of chicken stock over this. Add two or three hard-boiled eggs mashed fine, three heaping tablespoons finely chopped celery, three tablespoons chopped pimentoes. Make a cream sauce and when thick add chicken mixture and serve steaming hot. Serve in timbales, rosettes or on toast.—Mrs. W. Plunkett Martin.

CHICKEN PILAN: One medium sized hen, one and one-half cups rice, three cups stock with one extra cup in reserve, one small can of tomatoes, one large onion, one large green pepper, one cup blanched almonds, a generous seasoning of thyme. Boil chicken. Soak pepper from which seeds have been removed in boiling water for a few minutes. Chop it with the onion and fry both in one-half cup butter. Add two cups of stock and tomatoes and season well. Boil rice about twenty-five minutes. Have it very dry. When tomato sauce is thick add the chopped chicken and reserved stock if mixture is too thick and dry. Remove from fire and add almonds. Have rice in flat platter. Make deep hole in center. Pour in chicken mixture and serve.—Mrs. L. L. Torbert.

SPICED HAM: Soak ham over night. Next morning skin it. Make a mixture of cloves, cinnamon, a little mace, black and red pepper, chopped onion and chopped cucumber pickle. Moisten with vinegar and add one cup bread crumbs. Cut holes in ham and push apart with finger and stuff with dressing. Spread dressing on top. Bake in moderate oven.—Mrs. W. C. McCoy.

MEAT SAUCE: Four eggs, one can of tomatoes, one lemon, one small onion, one teaspoon black pepper,

one teaspoon salt, one teaspoon mustard, one tablespoon sugar, one cup vinegar. Cook tomatoes with onion and lemon. When done run through a sifter. Beat eggs. Mix salt, pepper, mustard and sugar together. Add vinegar and butter size of an egg. Bring to a boil. Pour over eggs and mix well. Add tomatoes and return to fire to bring to a boil.—Mrs. W. J. Ratchford.

HAM SOUFFLE: Sift together two level tablespoons each of corn starch and flour, with one-half teaspoon salt and pepper to taste. Stir into three tablespoons of melted butter. Add gradually one cup of milk and one of water. When thoroughly cooked add two-thirds cup bread crumbs seasoned with a few drops of onion juice. Add two cups of finely chopped boiled ham, tablespoon chopped parsley. Remove from fire and stir in well beaten yolks of three eggs, then whites beaten to a stiff froth. Bake about thirty minutes.—Mrs. W. J. Ratchford.

PORK ROAST: A four or five-pound roast cut from the loin. Cut between each rib and stick a slice of apple, then onion, in each cut; salt and pepper. Place in roasting pan and add two cups of water and cook until tender, basting occasionally. When done blend a tablespoon of flour with a little water and add to stock. Said to be fine.—Mrs. W. J. Ratchford.

PORK CHOPS (With Tomato Sauce): Put one tablespoon butter in frying pan and add one sliced onion. Brown and remove to a platter. Salt, pepper and flour the chops and fry in the gravy. Add a little lard. When brown lay chops on platter, and to the gravy add a cup of tomatoes and a little flour. Cook a few minutes and pour over chops. Delicious.—Mrs. W. J. Ratchford.

FRENCH ROAST: Two pounds round roast. Trim and chop with a cleaver, chopping in as much flour as it will take up; also salt and pepper to season. Brown on both sides in a half cup of very hot lard, then pour in water and put in oven, turning often and basting with butter till tender.—Mrs. W. D. Gaines.

POT ROAST: Select a good cut—three or four pounds. Put into a pot or roaster the fat which should

come with the roast or use drippings and let get very hot. Wipe the roast with a damp cloth (never wash). Place in the pot and sear on all sides until a good brown. When well seared reduce the fire to very slow and let cook until done. When half done salt and pepper and add any seasoning liked—onions, parsley or celery. Sometimes a half cup of water may be added, but only a small amount at a time should be used. Irish potatoes may be cooked around the roast if desired. The pot is kept well closed during the cooking, and the slow cooking and the seasoning is what makes this kind of roast good.

BEEF CHOPS: Have them trimmed well of all skin. Dip each one in beaten egg and then in rolled cracker crumbs. Fry in hot fat. Serve with lemon.—Mrs. Jessie Higgins.

BAKED HAM: Skin and wash ham. Rub good with following mixture: One cup syrup, one-half cup vinegar, black pepper, and spice to taste. Put on rack in turkey roaster (medium size ham). Cook six hours on top of stove. Turn ham over every two hours, and when done take top off and bake until a light brown, using a litlle of the syrup mixture again to baste with. Do not slice until next day.—Mrs. L. L. Torbert.

HAM LOAF: Three cups cold rice, two cups boiled ham, one-half cup cream sauce, one-half cup bread crumbs, one tablespoon of parsley, one tablespoon of onion juice, one teaspoon pepper, dash of cayenne, one egg, salt. Put ham and rice through chopper. Add sauce, crumbs, parsley, onion and seasoning. Add well beaten egg. Mix and press into pan which has been greased. Bake in moderate oven thirty or forty minutes.—Mrs. T. E. Stanley.

PRESSED CHICKEN: One hen cut fine, one envelope of gelatin in one-half cup cold water, one and one-half cups celery, one cup nuts and a little of Heinz' India relish. Mix this with cooked salad dressing and chicken stock.—Mrs. C. W. Griffin.

ROASTING MEATS: In roasting any kind of meat—beef, pork, hen or turkey—never boil. Place it in a nice covered roaster (be sure the cover fits), with plen-

ty of butter, some salt and pepper, and let it stay in the oven with not too much heat for an hour. Then the second hour you may have your oven hotter. When it gets brown and tender add boiling water for the gravy, thicken if you like, and set on top of stove to simmer. Your meat will always be tender if cooked this way.—Mrs. J. B. Boazman.

Miscellaneous

WELSH RAREBIT: Two tablespoons butter, two tablespoons flour, one-half teaspoon salt, one-fourth teaspoon mustard, one-fourth cup of Worcestershire sauce, good pinch red pepper, one cup sweet milk, one egg, one-half pound grated cheese. Cream butter, flour, mustard, salt and pepper together. Break egg into this and stir in Worcestershire sauce. Mix with sweet milk and pour on cheese after it has melted in chafing dish. After cooking a little while it will become thin, but it will thicken again. Serve immediately on thin brown toast or crackers.—Mrs. B.

CRANBERRY JELLY: Cook one quart cranberries and one cup water in a covered vessel five or six minutes. Press the mixture through a fine strainer. At once stir in two cups of sugar and, without reheating, pour in mold or dish.—Miss Sara Williams.

STUFFED PEPPERS: Cut a slice from stem ends of six large green peppers. Remove seeds and parboil fifteen minutes. Mix one pint of finely chopped cooked meat with one-half grated onion. Stuff peppers with this and place in a dripping pan into which has been put one tablespoon butter, the remaining one-half onion sliced and one cup water or stock. Bake fifteen minutes, basting frequently.—Miss Sue Fuller.

APPLES AND SAUSAGE: Core and bake apples in usual way until tender but unbroken. Just before serving slip into each center two Vienna sausages which have been broiled in butter.—Mrs. J. F. Jones.

SAVOURY RICE: Cook rice till tender in boiling salted water. Into hot rice stir one cup grated cheese,

one cup tomatoes, juice and pulp, a little onion, pepper and salt. Turn into buttered baking dish. Shake grated cheese over top. Dot with tiny bits of butter. Bake till brown. Serve hot.—Mrs. J. R. Newman.

BANANA FRITTERS: Three bananas mashed, one egg well beaten, one tablespoon sugar, one-fourth teaspoon salt, one and one-half cups sifted flour, two teaspoons baking powder, three-fourths cup sweet milk or sufficient to make a drop batter, one tablespoon melted shortening. Fry in hot fat. Serve with lemon sauce.

LEMON SAUCE: One cup sugar, one tablespoon flour, one cup water. Make thick syrup. Flavor with lemon.—Mrs. C. P. Scarborough.

WELSH RAREBIT: One cup hot milk, one-fourth pound grated cheese, one teaspoon flour, one-half teaspoon salt, one-fourth teaspoon mustard, one teaspoon butter, one egg, dash red pepper. Heat milk Mix cheese, flour, mustard salt, pepper and well beaten egg. Add hot milk very gradually. Stir constantly. Cook till thick and cream. Take from stove and add butter, stirring well.—Mrs. Charles Torbert.

NOODLES: Into a bowl put three eggs, one teaspoon salt. Beat well and, with a silver fork, beat in all the flour it will take. Roll out in sheets and let dry out for a couple of hours or longer. Cut in strips and boil in salt water fifteen or twenty minutes. Drain and melt one-fourth pound of butter till almost brown. Pour over noodles and serve with roast, etc., or boil in chicken broth, making noodle soup.—Mrs. E. B. Welch, Atlanta, Ga.

BAKED STUFFED PEPPERS: Cut out stems, also seed, of sweet peppers and stuff with the following mixture: Cold meat (beef, pork, fowl, etc.), tomatoes, corn, one or two eggs, bread crumbs, salt and pepper. Place in covered pan. Pour in enough water to keep the peppers from sticking. Cook in oven. When almost done put a small cut of butter on each pepper and place in oven to brown. Fine with or without Wesson dressing.—Mrs. J. B. Boazman.

CRYSTALLIZED GRAPEFRUIT: Peeling from two grapefruit cut in narrow strips with scissors (after removing the stringy particles). Put in cold water with a little salt and let remain over night. Drain water off, cover again with cold water, put on stove and let come to a boil. For the syrup use two cups of sugar, one-half cup of boiling water. Let come to a boil, then drop in grapefruit strips and boil till dry. Roll in sugar when cold.—Mrs. Bowling.

CHEESE FONDWE: One cup bread crumbs, three-fourths cup milk, one and one-half cups grated cheese, one egg well beaten, one tablespoon butter, one-half teaspoon salt, dash of pepper. Cook bread crumbs and milk together. Stir until mixture is hot and smooth. Add butter, cheese, salt and pepper. Cook few minutes, remove from fire. Add well beaten egg. Bake about twenty minutes in buttered baking dish. Serve hot.—Mrs. R. S. Nichols.

CHEESE AND RICE: One cup cold rice, one cup grated cheese, two eggs, one cup sweet milk, dash of pepper, salt to taste. Beat eggs slightly. Mix all together. Cook in baking dish, with bits of butter over top. Let brown and serve hot with cream sauce.—Mrs. L. L. Torbert.

Pickles and Preserves

BELL PEPPER RELISH: One dozen green peppers, one dozen red peppers, one-half dozen medium sized onions, one quart vinegar, one and one-half cups sugar, two tablespoons salt. Put peppers and onions through food chopper. Sprinkle with salt and cover with boiling water. Let stand until cool. Drain. Place in kettle and add vinegar and sugar. Cook twenty minutes. Place in sealed jars.—Mrs. H. D. Driver.

MUSTARD PICKLES: Chop six small cabbages, one-half gallon green tomatoes, one-half gallon onions, one-half gallon green peppers. Boil in salt water and drain. Mix well three boxes dry mustard, one box tumeric, twelve cups sugar and three cups flour. Add

one gallon vinegar and stir constantly until it thickens, using double boiler. Mix these and add one-half gallon cucumber pickle.—Mrs. Charles W. Lowe.

SPANISH PICKLE: Chop one large head cabbage, six peppers, nine large white onions. Sprinkle with salt and let stand over night. Drain and cover with vinegar, adding one scant tablespoon each of celery seed and mustard seed, one and one-fourth cups sugar and small box of dry mustard. Cook one hour.—Mrs. Charles W. Lowe.

PLUM SAUCE: One-half gallon plums. Cover with water and let boil fifteen minutes. Pour off water. Add two pounds sugar, one-half cup vinegar. Boil one-half hour. Then add spices.—Mrs. Henry Raney.

BEET PICKLE: Boil beets till tender. Peel. Add enough vinegar to cover. Flavor to taste with cloves or cinnamon bark. Sweeten to taste. Let vinegar and flavoring come to a boil. Then pour beets in and boil fifteen minutes. Can while boiling.—Mrs. Brewer Norman.

APPLE CHUTNEY: Twelve sour apples, one pint vinegar, three peppers, one ripe tomato, one onion, one cup seeded raisins, juice of four lemons, one-half cup apple jelly. Let simmer one hour. Take another pint of vinegar and stir in it two cups sugar, one tablespoon salt, one tablespoon pulverized ginger, one-fourth teaspoon cayenne pepper, one tablespoon each of spices. Boil fifty minutes.—Mrs. J. S. Talbot.

PEPPER RELISH: Twelve red bell peppers, twelve green bell peppers, three large onions, one quart vinegar, three teaspoons salt, two cups sugar. Remove seed from peppers. Chop fine. Cover with boiling water and let stand ten minutes. Pour water off. Pour on boiling water and let come to a boil and drain again. Add other ingredients and let boil five or ten minutes. Seal while hot.—Miss Clara Jones.

CHOW-CHOW: One-half gallon chopped cabbage, one gallon green tomatoes, one quart onions, one good tablespoon dry mustard, one good tablespoon black pepper, one good tablespoon mustard seed, one

good tablespoon celery seed, five green peppers. Grind through meat chopper. Sprinkle with salt and let stand over night. Squeeze out and cover with vinegar. Cook until tender.—Mrs. Kate Smith.

CELERY RELISH: One quart canned tomatoes, one quart chopped celery, one pint chopped onion, three tablespoons sugar, two tablespoons salt, one-half cup lemon juice. Chop celery and onion very fine. Cook tomatoes, onions and celery together until very tender and thick. When almost done add salt, sugar and lemon juice.—Mrs. L. L. Torbert.

ORANGE MARMALADE: One orange, one lemon, sugar. Shred fruit. To each measure of shredded fruit allow three full measures of water. Set in cool place to soak till next day. Then set vessel on fire and boil hard ten minutes. Set aside till next day. Measure mixture and to every cup of pulp allow the same amount of sugar, and at last add one measure extra. Cook until it will jell. Seven glasses will result from this recipe.

PEACH PICKLE: To eight pounds fruit put four pounds sugar and one pint vinegar. Drop peaches in boiling water, then in vinegar and sugar, one small bag of spices to every jar or can.—Mrs. G. W. Slaughter.

PEACH JAM: Use very soft peaches. Mash thoroughly with potato masher. To one pound fruit add one-half pound sugar. Add just a little water to keep from sticking. Stir often. Cook real low and thick. Put in jars and seal.—Mrs. J. B. Boazman.

FIG PRESERVES: Gather figs with stems on. Let stand in strong soda water for two or three hours, then wash thoroughly. To each pound of fruit add three-fourths pound sugar. Add a little water and several slices of lemon. Cook until tender and syrup is thickened. You may add a box of grated pineapple about twenty minutes before you take the preserves up if you like.—Mrs. J. B. Boazman.

SWEET PEACH PICKLES: Pare eight pounds of fruit. Take five pounds of sugar, three pints of vinegar, two tablespoons of mixed spices. Let come to

boiling point. Put fruit in boiling hot syrup for few minutes. Skim out. Place in jars and then pour boiling syrup over. Seal jars.—Mrs. J. J. Robinson.

CHILI SAUCE: Eighteen large ripe tomatoes, six onions, three green peppers, a few hot peppers, one cup sugar, two and one-half cups vinegar, two teaspoons salt, one teaspoon each of spice and cloves. Scald tomatoes. Peel and chop and cook with onions and pepper until tender. Add spices and sugar. Cook till thick.—Mrs. Henry Pate.

CHILI SAUCE: Thirty large ripe tomatoes peeled and cut fine, eight large onions cut fine, eight green peppers cut up, two and one-half quarts vinegar, four cups sugar, two tablespoons salt, spice to taste. Mix all together. Cook until the consistency of jam.—Mrs. L. L. Torbert.

SWEET PEPPER MANGOES: Take grown green bell peppers. Cut out round stem end and take seed out. Push ends back in pepper. When these are ready pour hot soda water over them, then take out of soda water and boil few minutes in weak alum water. Put them in cold salty water. Let stand over night. Stuff next morning with Higdon pickle, sew or tack stem ends back in peppers. Pack in stone jar and pour over them a hot vinegar that is sweet and spiced heavy. Tie good thick cloth over jar. They will keep for a year.—Mrs. L. L. Torbert.

HIGDON PICKLE: One large cabbage shredded, six large onions, one quart cucumber pickle, one-half cup white mustard seed, one-third cup celery seed, three quarts vinegar, four cups sugar. Put on stove to boil. Spice to make a strong vinegar (tied up in cloth). Let this boil for one hour. Put shredded cabbage in medium salty water, let almost come to a boil. Take off stove. Put in sack to drip. Cut up onion and pickles. Mix with mustard and celery seed. When cabbage is dry mix all together. Pour hot vinegar over this mixture and put in jars. Seal. This pickle is ready to use at once.—Mrs. L. L. Torbert.

TOMATO SOY: Twelve large tomatoes (ripe), three lemons, three peppers (large sweet), chop fine,

one and one-half cups of sugar, one and one-half cups of vinegar, one tablespoon of salt, one tablespoon of white mustard seed, cloves and cinnamon to taste.—Mrs. C. W. Griffin.

Puddings

ICE BOX PUDDING: One-half cup butter, two cups sugar, six eggs, one-third cake chocolate, three dozen lady fingers. Cream butter and sugar. Add egg yolks and melted chocolate, folding in beaten whites last. Flavor with vanilla. Cook till thick. Put a layer of lady fingers on bottom of pan. Cover with the filling, then another layer of lady fingers, then filling till all is used. Set on ice for several hours. Slice as you would cake. Vanilla wafers may be used.—Mrs. M. R. Buckalew, Roanoke, Ala.

GRATED POTATO PUDDING: One quart grated potato, three eggs, one-half cup syrup, one and one-half cups sugar, one-fourth pound butter, one-half teaspoon salt. Cover grated potato well with sweet milk. Add well beaten eggs and other ingredients. Bake in moderate oven till potato is done, stirring occasionally. —Mrs. J. R. Newman.

CHOCOLATE PUDDING: Two tablespoons chocolate, four tablespoons flour, one-half cup sugar, two cups milk, two eggs, one-half teaspoon vanilla. Melt the chocolate. Add sugar and flour and the scalded milk. Cook over hot water until thick. Pour over beaten yolks and bake slowly, setting baking dish in a pan of hot water in oven till firm. Use whites for meringue.—Mrs. W. B. Bowling.

BANANA PUDDING: Put layer of sliced bananas, then layer of vanilla wafers in baking dish till dish is full. Make a custard of two egg yolks, four tablespoons sugar, two tablespoons flour, two cups milk, lump of butter. Cook till thick. Pour over bananas and wafers while hot. Use whites for meringue.—Mrs. T. E. Stanley.

CHOCOLATE CRUMB PUDDING: One cup bread crumbs, two cups milk, two heaping tablespoons cocoa, one cup sugar, three egg yolks, two tablespoons butter, one teaspoon vanilla, pinch of salt. Soak crumbs in one and one-half cups of milk. Add cocoa and sugar and cook to a smooth paste. Beat egg yolks. Add one-half cup milk, salt, butter, vanilla. Mix with cooked mixture, stirring till well mixed. Pour into a buttered baking dish and bake about twenty-five minutes or until firm in a very moderate oven. Use whites for meringue.—Mrs. T. E. Stanley.

DATE PUDDING: Three eggs, one tablespoon milk, four tablespoons bread crumbs, one-half cup sugar, one-half cup walnuts, one cup dates, one teaspoon baking powder. Bake thirty minutes.—Mrs. Maggie Webb.

APPLE AND NUT PUDDING: Two cups green apples, chopped, one cup pecans, one cup raisins, juice of three oranges. Put all this in a baking dish. Cover top with little sugar and butter. Bake till apples are tender. Serve with hard sauce to which a cup of whipped cream has been added.—Mrs. W. C. McCoy.

STEAMED DATE PUDDING: One package dates, one-half full cup butter, one-fourth cup sugar, one pint fine dry bread crumbs, one cup jelly or grape juice, spices and flavoring, three eggs. Chop dates fine and roll in flour. Steam in one-pound coffee can two hours. Then uncover and set in oven to dry. Serve with hard sauce.—Mrs. W. C. McCoy.

OLD SOUTHERN GRATED POTATO PUDDING: One pint sugar, one-half pint molasses, two large tablespoons butter, one pint of grated sweet potatoes. Mix well and add sweet milk enough to make quite thin. After it is mixed add three well beaten eggs. Season with orange peel, ginger or spices. Bake in a slow oven. Allow it to candy over top. Stir several times while cooking.—Mrs. L. L. Torbert.

QUEEN PUDDING: Heat one quart rich milk. Pour this over two cups bread crumbs. While hot add one-half cup butter, grated rind and juice of one lemon. Beat four egg yolks with one cup sugar and add to the

bread crumbs and milk. Then add to this one cup seeded raisins, floured, and one cup shredded almonds or pecans. Put this in large pudding pan and bake until set and done, then take out of stove. Spread over top with one small grated cocoanut and on top of that the beaten whites of four eggs, four tablespoons sugar, juice of one lemon. Put back in stove to brown. Serve with whipped cream, flavored with Sherry or brandy.—Mrs. L. L. Torbert.

NUT PUDDING: Six eggs. Beat yolks with one and one-half cups sugar. Beat whites very stiff and add two cups crshed nuts. Mix together, then sift in add two cups crushed nuts. Mix together, then sift in one tablespoon flour and one teaspoon baking pow-pans. When perfectly cold serve with whipped cream between layers and on top.

BREAD-CRUMB PUDDING: To one cupful sugar add the juice and rind of one lemon, two eggs beaten light, one-half pint sweet milk, one cupful grated bread crumbs and one-half cupful raisins. Mix and bake about twenty minutes. Serve hot with brown sugar sauce. Sauce: Two cupfuls brown (caramel) sugar, one cupful hot water, juice of half lemon. Bring to boiling point and pour over pudding.—Mrs. Thomas G. Robinson.

BREAD PUDDING: One quart dry bread broken up in small pieces, one pint milk, two whole eggs beaten, one-half cup raisins, four tablespoons sugar, grated rind of one orange. Mix all ingredients and let stand an hour before cooking. Bake in slow oven. Sauce for pudding: Juice of one orange, one tablespoon corn starch, four tablespoons sugar, one glass water.—Mrs. W. Plnkett Martin.

Salads and Dressings

PEAR SALAD: Peel pears and core them. Drop into a boiling syrup made of sugar and water and cook till tender. Fill hollow with nuts or fruits or both mixed with Sherry wine. Serve with French dressing or mayonnaise.—Mrs. G. W. Slaughter.

CREAM DRESSING FOR FRUIT SALAD: In top of double boiler mix two egg yolks, one-half teaspoon salt, dash of cayenne, one-fourth teaspoon mustard, one tablespoon sugar. Add four tablespoons vinegar and cook over hot water till thick. Add two tablespoons butter. Cool and fold in three-fourths cup of cream just before serving.—Mrs. H. D. Driver.

MARSHMALLOW SALAD: One pound marshmallows, one pound nuts, one large can sliced pineapple, one pint cream whipped stiff, juice of one lemon. —Miss Clara Jones.

FRUIT SALAD: Four large slices of pineapple, three grapefruit, one small bottle red cherries, one cup nuts. Boil together juice of three lemons, pineapple and cherry juice with one-half cup of sugar. Add one envelope of gelatin which has been soaked in cold water. Add to fruits. Serve with Argyle dressing.

ARGYLE DRESSING: Four egg yolks, four tablespoons vinegar, one tablespoon sugar, one teaspoon salt, one teaspoon mustard, one teaspoon butter, red pepper. Cook in double boiler till thick Cool. Add one cup whipped cream, one cup nuts and eight marshmallows cut in pieces.—Mrs. C. W. Griffin.

JELLIED BEET SALAD: Two tablespoons gelatin soaked in nine tablespoons cold water, one cup boiling water, five tablespoons vinegar, two tablespoons sugar, one-half teaspoon salt, two pimentoes cut fine, one cup finely cut freshly boiled beets, one cup chopped celery colored red in beet juice.—Mrs. George P. Allen.

TOMATO AND PINEAPPLE SALAD (to Serve in Individual Plates): Upon a head of crisp lettuce place a slice of pineapple. Upon the pineapple place a small tomato peeled and quartered about half way down, just so it will open prettily. Fill the tomato with mayonnaise and place a red cherry on top. Garnish the salad with sliced, stuffed olives. This makes a very pretty salad.—Mrs. W. Plunkett Martin.

THOUSAND ISLAND DRESSING: Mayonnaise made from one cup oil. Four tablespoons Chili sauce, three hard-boiled eggs, two small onions, two pimen-

toes, one-half green pepper. Keep covered in a cool place. Serve on salad plants.—Miss Marion Bowling.

BERKELEY SALAD: One cup diced pineapple, two cups diced oranges, one cup diced bananas, one cup seeded Malaga grapes, two cups diced celery.

DRESSING: One cup pineapple juice, one cup hot water, one-half cup sugar, two tablespoons lemon juice, four tablespoons corn starch. Mix corn starch and sugar. Pour hot water over this. Cook thick, stirring constantly. Remove from stove. Add pineapple and lemon juice and let cool.—Mrs. L. L. Torbert.

CABBAGE SALAD: One cabbage, two large Spanish onions, four green peppers, two sweet red peppers, two cups chopped celery. Mix all together.

DRESSING: Two cups white vinegar, one cup water, one large lemon, sliced, one cup sugar. Put on stove to boil. Take one-half cup sugar, one level teaspoon mustard, two heaping teaspoons salt, one-half cup flour, dash cayenne, one-half teaspoon white pepper. Mix dry ingredients, except sugar, which must be beaten light with yolks of two eggs. Mix with dry ingredients. Add enough water to make smooth paste, making a cup full. Pour into hot vinegar, stirring all the time. Put in butter size of egg. Let cook till very thick. Pour over salad boiling hot. Mix well and let cool before serving.—Mrs. L. L. Torbert.

FROZEN FRUIT SALAD: One tablespoon melted butter, two egg yolks, three and one-half tablespoons flour, four tablespoons sugar, one teaspoon salt, two-thirds cup milk, one-half cup lemon juice, one orange cut fine, one small bottle cherries, one diced banana, one small can pineapple diced, one cup cream before whipped. Put butter, flour, sugar, salt, cayenne, well beaten egg yolks in double boiler. Add milk and lemon juice, stirring constantly. Cook till thick. Beat smooth. Add fruits and whipped cream. Pack in molds in ice and salt till frozen. May be served with Golden Dressing.

GOLDEN DRESSING: One cup pineapple juice, one cup orange juice, four tablespoons lemon juice,

one-eighth teaspoon salt, two egg yolks, one-third cup sugar, two egg whites or whipped cream.—Mrs. L. L. Torbert.

FROZEN CHEESE SALAD: Two cups cheese, one-half cup chopped pecans, two chopped green peppers, one can pimentoes, one-half cup mayonnaise, one-half cup whipped cream, two tablespoons olive oil, one scant teaspoon salt, dash of paprika. Cream the cheese. Chop or grind nuts, peppers and pimentoes. Drain all juice off of pimentoes after chopping. Stir these into creamed cheese. Add salt and paprika, mayonnaise and olive oil and last, the whipped cream. Place in mold and chill in ice and salt three hours. Serve on lettuce.—Mrs. W. C. McCoy.

GINGER ALE SALAD: Soak one envelope of geltin. Dissolve in two cups boiling water. Add it to one cup ginger ale, three teaspoons sugar, pinch of salt, three teaspoons lemon juice. When it begins to set fold in one-half cup grapes cut in halves and seeded, one-half cup cubed apple, one-half cup celery, one-half cup shredded pineapple or preserved ginger. Chill and serve with mayonnaise.—Mrs. C. W. Griffin.

THOUSAND ISLAND SALAD DRESSING: One-half cup olive oil, juice half lemon, juice half orange, one teaspoon of grated onion, one tablespoon chopped parsley, eight slices of olives, eight cooked chestnuts or almonds, one-fourth teaspoon salt, one-fourth teaspoon paprika, one teaspoon Worcestershire sauce, one-fourth teaspoon mustard. Cook chestnuts in boiling salty water. Slice thin when cold. Put all ingredients in glass jar. Cover. Shake until little thick and smooth. Serve on chilled lettuce.—Mrs. L. L. Torbert.

TOMATO SALAD: Six tomatoes, two or three sweet peppers, two boiled eggs. Cut in small pieces. Mix. Salt and pepper. Crumble crackers to stiffen. Season with Durkee's salad dressing. Add a spoonful of relish or any good pickle. If you haven't celery use a few seed. This makes a large bowl full. Use half when a small quantity is desired.—Mrs. J. B. Boazman.

TOMATO ASPIC: One-quart can of tomatoes, one bunch of celery, one small bottle of stuffed olives may

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be used, three tablespoons of vinegar, one tablespoon of grated onion, one tablespoon salt, one-half teaspoon cayenne pepper, one box Knox plain gelatin, one-half cup of cold water. Method: Mash tomatoes to a pulp. Cut celery fine. Slice olives thin. Add all of seasoning. Put the gelatin in the cold water for ten minutes, then heat over boiling water until melted. Add to the tomato mixture. Turn into mold to jell or individual molds. The aspic is not cooked at all. Asparagus or any kind of vegetables may be added in place of what is used.—Mrs. Wheeler.

STUFFED CANNED PIMENTOES: Mix cheese with cream, salt and a dash of pepper. Fill peppers with mixture and chill thoroughly. Cut into thin slices and serve one or two to each plate on lettuce leaves with a good salad dresing.—Mrs. J. B. Boazman.

COOKED SALAD DRESSING: Yolks of three eggs, one-half cup cream, one-half cup vinegar, one-half teaspoon cream or dry mustard, one tablespoon flour, one teaspoon sugar, one-half teaspoon salt, one-fourth teaspoon celery salt. Cook in double boiler and stir constantly. Add vinegar last to other ingredients to keep from curdling.—Mrs. N. A .Wheeler.

PERFECTION SALAD: One heaping tablespoon gelatin, one-half cup cold water, one-half cup vinegar, one lemon, one teaspoon salt, one-half cup sugar, two cups boiling water. Let cool, then add one and one-half cups cut cabbage, one and one-half cups cut celery or one teaspoon celery seed, one-half cup nuts, one-half cup sweet red pepper or pimento.—Miss Mamie Andrews.

BREAD-AND-BUTTER SANDWICHES (for Serving with Salads): Melt one-half cup butter. Let cool and then whip, gradually adding enough hard cream (not milk) to form a thick mixture. Slice one-day-old bread very thin, after removing all crust. Spread butter mixture on bread and put together.—Mrs. D. A. Holmes.

CHEESE AND NUT LAYER SANDWICH: Pound one cup cheese and one-half cup nut meats to paste. Mix with mayonnaise dressing. Remove crust from

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one loaf white bread and one loaf brown bread. Slice lengthwise, slices to be a little over one-fourth inch thick. Put together. Alternate slices of brown and white bread. Spread with the cheese mixture. After forming this the size of loaf slice as for usual sandwich. This forms alternate layers of light and dark bread.—Mrs. D. A. Holmes.

CHICKEN SANDWICHES: Chop chicken, celery and one cup of nuts, one-half sweet pepper chipped, two tablespoons India relish, four hard-boiled eggs, pepper and salt to taste. Mix with a cooked dressing.—Mrs. G. W. Slaughter.

CLUB SANDWICHES: Each sandwich is made with three thick slices of bread toasted on one or both sides. The filling consists of a slice of chicken, a slice of broiled bacon, lettuce, mayonnaise and one or more of the following: Sliced tomato, cucumber, pickle, apple or onion.—Mrs. N. A. Wheeler.

FRUIT AND CHEESE SANDWICH: Six dates, three figs, one cup cheese, one-half dozen blanched almonds, one teaspoon lemon juice. Chop nuts fine. Mix to a paste with cream cheese and lemon juice. Spread between bread.—Mrs. C. L. Torbert.

SANDWICH FILLING: (1) Cottage cheese and chopped stuffed olives; (2) one cup ground pimentoes, one cup ground sour pickle, one cup ground olives. Mix with cooked dressing. Cut the bread one-fourth inch thick and cut into fancy shapes and fill with the following substances: (1) Slice of pineapple and slice of pimento with mayonnaise; (2) equal quantities of potted ham, cheese and chow-chow pickle and mayonnaise; (3) dates and preserved ginger, ground and moistened with syrup from the ginger.

Sauces

WHITE SAUCE: Four tablespoons flour, four tablespoons butter, one teaspoon salt, pepper, two cups milk. Melt butter. Add flour mixed with pepper and salt. Mix well. Pour milk on slowly. Cook till thick.

BECHAMEL SAUCE: Make a white sauce and add two tablespoons finely chopped onion and one cup chopped celery. Cook till thick.—Mrs. L. L. Torbert.

MINT SAUCE: One-half cup lemon juice, two-thirds cup sugar, two and one-half cups water, two tablespoons mint, one-third package vegetable gelatin.—Mrs. L. L. Torbert.

CHOCOLATE SAUCE: One egg (beaten separately), one-half cup sugar, one heaping tablespoon cocoa, butter size of egg, one cup sweet milk. Mix egg yolk, sugar, cocoa, milk, butter. Cook till thick. Pour slowly over stiffly beaten egg whites, beating constantly. This is nice served hot on hot pudding.—Mrs. W. C. McCoy.

BARBECUE SAUCE: Two tablespoons butter, three tablespoons flour, one tablespoon grated onion, one-eighth tablespoon cayenne, one teaspoon dry mustard, one teaspoon salt, one-fourth cup Worcestershire sauce, one-fourth cup vinegar, two cups boiling water or stock. Melt butter. Add flour and brown. Add boiling water and seasonings and cook till thick as liked. Pour over meat and cook till well seasoned.—Mrs. W. C. McCoy.

FOAMY SAUCE: One cup sweet milk, one cup sugar, one tablespoon butter, one egg white, one tablespoon of sugar reserved from the supply, one-half teaspoon vanilla, one-half teaspoon lemon extract. Method: Put milk, sugar and butter together and boil for five minutes. Beat egg white stiff. Add the tablespoon of sugar. Pour boiling milk over the egg slowly. Flavor and serve at once over the pudding.—Mrs. N. A. Wheeler.

Soups

CREAM OF TOMATO SOUP: One can tomatoes, one pint milk, one pint hot water, one-fourth teaspoon salt, one-fourth teaspoon red pepper. To onetablespoon melted butter add one large tablespoon flour, blending until smooth. Rub tomatoes through sieve.

Add hot water slowly. Add one level teaspoon soda, and just before serving add milk and butter paste. Serve at once.—Mrs. L. L. Torbert.

CREAM OF TOMATO SOUP: Strain one can tomatoes through a colander. Add a generous pinch of soda to offset the acid. Salt and pepper to taste. Heat three pints sweet milk and when boiling stir in two tablespoons butter and one tablespoon flour, well rubbed together. Then gradually stir in the tomatoes. Take at once from the fire and serve.—Mrs. Thomas G. Robinson.

TOMATO SOUP: One quart can tomatoes, one quart boiling water, one large onion, four tablespoons butter, four tablespoons flour, one clove, one rounding teaspoon salt, few grains pepper. Melt butter, add sliced onion and cook until slightly browned. Add tomatoes, water and seasonings and cook slowly twenty minutes. Strain aud thicken with flour mixed to a paste with a little cold water. Boil fiften minutes.—Mrs. A. H. Singer.

CELERY SOUP: One bunch celery, one-half gallon cold water. Boil until tender. Strain. Add one quart sweet milk. Thicken with two or three tablespoons flour. Add butter size of egg. Salt and pepper to taste.—Mrs. W. D. Gaines.

CHICKEN BOUILLON: Heat one quart of highly seasoned chicken stock. Add two tablespoons Sherry, one-half teaspoon beef extract. Strain and serve hot.

CREAM OF CHICKEN SOUP: To three pints hot chicken stock, well seasoned, add one tablespoon of butter and two tablespoons of flour that has been blended. When smooth add one cup of minced chicken, one cup of hot cream or rich milk and one-half teaspoon of sugar.

VEGETABLE SOUP: Take a ten-cent soup bone, cracked, one gallon cold water. Let boil three hours. Add one can of tomatoes, three Irish potatoes, one pint butter beans, one small onion sliced fine. Half an hour before taking up add one pint of corn. Season and, when well blended, serve.

Vegetables

CREAMED CABBAGE: Cut cabbage as for slaw. Boil until thoroughly done. Strain and add enough rich milk or cream to make a gravy, butter size of egg, salt and pepper. Let stand a few minutes before serving.—Mrs. Brewer Norman.

FRIED TOMATOES: Cut firm ripe tomatoes into slices one-half inch thick, without peeling. Mix fine bread crumbs, salt and pepper. Dip each piece of tomato in the crumbs. Fry in hot butter. Serve hot.—Miss Sue Fuller.

CANDIED SWEET POTATOES: Boil three or four small potatoes. Peel, slice and place in baking dish. Sprinkle layer of sugar and several cuts of butter and repeat till dish is filled. Add just enough water to keep from sticking. When candied in oven cover with marshmallows and put back in oven till marshmallows brown. Serve at once.—Mrs. J B. Boazman.

CORN PUDDING: One can corn, four eggs, one cup sweet milk, one tablespoon sugar, salt and pepper to taste, one tablespoon flour, one tablespoon butter. Beat eggs, butter, flour and sugar. Add corn, salt, pepper and milk. Pour all in well-greased pan or baking dish. Cook about thirty minutes in hot oven. —Mrs. G. W. Slaughter.

POTATO WITH CHEESE: Cream Irish potatoes in a baking dish. Put a layer of the potato and a layer of grated cheese until dish is filled. Bake until the cheese is nicely toasted.

POTATO AU GRATIN: Boil potatoes and cut into dices. Make a cream sauce and grate cheese in it. Put in a baking dish, mixed with potatoes, grate cheese over top and put in oven to brown.—Mrs. C. W. Griffin.

SQUASH CAKES: To two cups of boiled squash, pressed through a colander, one cup of flour, nearly a cup of milk (sweet), three eggs, one teaspoon of baking powder. Season to taste. Beat eggs very light, not separating them. Stir in flour with powder, then the milk and then the squash.

GERMAN POTATO CAKES: Put four large Irish potatoes through a food chopper. Add an egg, well beaten. Salt and black pepper to taste and flour enough to hold them together. Fry in hot fat slowly.

BOILED OKRA: Take young tender pods of okra and boil in salt water. Drain. Pour over a tea cup of rich milk. Add a teaspoon of butter. Season with pepper and let simmer five minutes. Serve hot.

HASHED BROWN POTATOES: Four medium size boiled potatoes, two tablespoons butter, two tablespoons milk, one and one-half teaspoons salt. Slice and place cold potatoes in a buttered pan. Add the salt and mix with the butter. Place in a hot oven and brown. Stir. Add milk and brown again. Brown the third time.—Mrs. C. L. Torbert.

LYONNAISE POTATOES: Four large boiled potatoes, one small onion grated or cut very fine, two sprigs parsley, two tablespoons butter, one-fourth teaspoon salt, dash pepper. Put butter and grated onion in a double boiler. When butter is melted slice or chop potatoes. Add to butter and use salt. Heat thoroughly and serve with parsley sprinkled over top. —Mrs. L. L. Torbert.

POTATO CROQUETTES: One cup hot mashed Irish potatoes, two eggs, two tablespoons minced parsley, salt, pepper, paprika. Beat eggs slightly. Mix with potato, parsley, seasoning. Form into small balls and fry in deep pot.

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White Moon Cake

3 cups flour (Swansdown)
3 teaspoons baking powder
1/2 " salt
2/3 cup butter
2 cups sugar
1 cup milk
1 teaspoon vanilla
5 egg whites stiffly beaten

Filling

Grated rind of 1 lemon
4 tablespoons lemon juice
2 egg yolks (unbeaten)
4 1/2 cups confectioners sugar

MARBLE CAKE

6 Tablespoons Snowdrift · ½ Teaspoon Mace
1 Teaspoon Desired Extract · 2½ Teaspoons Baking Powder
½ Teaspoon Cinnamon · ½ Cup Milk · ½ Teaspoon Cloves
¾ Cup Sugar · 3 Eggs · ⅛ Teaspoon Salt · 1¾ Cups Flour

Stir the Snowdrift and gradually work in the sugar, the eggs well beaten, and the extract. Sift
ether dry ingredients, add them alternately with the milk to the first mixture, and beat well.
one-half of the mixture and add spices to it. Then put the plain and the spiced batter
e pan in alternating tablespoonfuls and bake in moderate oven (350 degrees F

DEMON CAKE

1 cupful Butter . . . 2¼ cupfuls Sugar . . . 1½ cupfuls Sour or Buttermilk . . . 3 cupfuls pastry Flour . . . 1 teaspoonful Soda . . . ½ teaspoonful Baking Powder . . . 4 ounces HERSHEY'S Baking Chocolate . . . 5 Eggs . . . 1 teaspoonful Vanilla.

Melt the chocolate over boiling water and add to butter and sugar creamed together well. Add sour milk and flour which has been sifted with the soda and baking powder, alternately, then the well-beaten yolks of eggs, and lastly the whites stiffly whipped, and the vanilla. Bake in two large, square layer pans or in three round pans; put together with chocolate icing.

Save Eggs with Swans Down

ECONOMY ANGEL FOOD CAKE

All Level Measurements

¾ cupful chilled egg whites (not less than 7 whites)
¾ cupful ice cold water
¼ teaspoonful salt
¾ teaspoonful cream of tartar
1¼ cupfuls fine granulated sugar (sifted)
1 cupful SWANS DOWN CAKE FLOUR
¾ teaspoonful vanilla extract
¼ teaspoonful almond or rose extract

Break egg whites into a ½ pint measuring cup until three-fourths full. Fill cup to level with cold water. Pour on a large platter, add salt, and beat with a at wire egg beater until foamy. Add cream of tartar and beat egg whites until stiff but not dry. Fold in the sugar one tablespoonful at a time. Add flavoring. Have flour previously sifted, measured, and sifted again three times. Fold flour into the cake batter in same manner as sugar. Bake in a patent Angel Cake tin in a slow oven, 250-300° F. from 50 to 60 minutes. When done invert tin until cake is cold. Ice if desired.

Recipe for large Angel Food cake is given on every Swans Down Cake Flour carton. When saving eggs in that recipe (also the one on p. 11 of "Cake Secrets") use 1 level cupful of egg whites and ¼ cupful of cold water.

PINEAPPLE UPSIDE DOWN CAKE

⅓ cup butter
1 cup granulated sugar
1 egg
1¾ cups Pillsbury's Best Flour
3 teaspoons baking powder
¼ teaspoon salt
1 teaspoon orange extract
½ cup milk
3 tablespoons butter
¾ cup brown sugar
5 or 6 slices canned pineapple

Cream the butter and sugar together; add the egg, well beaten, and flavoring. Sift together the dry ingredients; and add to the first mixture alternately with the milk. Cream together the three tablespoons butter and brown sugar. Rub the bottom and sides of a heavy frying pan with the mixture; and place the slices of canned pineapple on the bottom and sides of the pan. Pour the cake mixture in; and bake in moderate oven, 375 degrees F., for about forty minutes. Turn onto a round dish; serve hot. The butter and brown sugar mixture furnishes sufficient sauce or add whipped cream if desired.

Recipe furnished by Mrs. Ida Bailey Allen, President of the National Radio Home-Makers' Club. Hear Mrs. Allen every Wednesday morning over the Columbia chain; 10:00 a. m. Eastern Standard Time.

Try this recipe for Red Devil's Food. Follow the directions carefully . . . . . you'll be delighted with the cake that comes out of the oven!

RED DEVIL'S FOOD

¼ cup shortening
1 cup sugar 2 eggs
1½ cups sifted Swans Down Cake Flour
1½ teaspoons baking powder
½ teaspoon salt
½ cup thick sour milk
½ cup boiling water
2 squares bitter chocolate
1 teaspoon soda
1 teaspoon vanilla

Cream shortening, add sugar gradually. Continue creaming until mixture is light and fluffy. Add well-beaten eggs. Beat mixture vigorously. Sift together three times the flour, baking powder, and salt and add alternately with the sour milk to the butter mixture. Pour the boiling water into the melted chocolate; mix quickly. Add soda to chocolate and stir until thick. Cool slightly before adding to cake batter. Mix thoroughly. Add vanilla and pour into two medium-size layer cake pans. Bake in a moderate oven (350° F.) for 25 minutes. For large three-layer cake, double recipe. Put a fluffy, boiled frosting between layers and on top and sides of cake.

1 lb butter
1 " sugar
1 " flour
10 eggs
2 lbs seeded raisins
½ lb shelled almonds
½ " pecans
½ " citron
¼ lb. pineapple
¼ " cherries
⅔ pkg. dates
1 teas cloves

1 teas spice
1 " cinnamon

¼ " mace
½ " nutmeg
2 " soda sifted in 1 T flour
½ " grape juice
¼ cup black molasses

Harvest Moon Frosting

2 egg whites, unbeaten $\frac{1}{4}$ c. water
1 c. Brown sugar 1 t. vanilla
Dash of salt $\frac{3}{4}$ c. almonds.

Put all in top of double boiler
Beat with rotary beater until
thick.

Hot water sponge cake

1 1/2 c. flour
1 1/2 t. baking powder
1/2 t. salt
1 c. sugar
6 egg yolks
1/2 c. boiling water
1 t. lemon extract

add sugar gradually to beaten egg yolks. Add water gradually. Cool. Beat again til mixture thickens. Fold in flour. Bake in slow oven 50 min. (325°)

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Lord Baltimore cake

2 3/7 c. flour
2 3/4 t. baking powder
1/2 t. salt
3/4 c. butter
1 1/4 c. sugar
8 egg yolks
3/4 c. milk
1/2 t. lemon extract
mix as for any butter cake

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Economical yellow cake

2 c. flour
2 t. B. P.
1/2 c. butter
1 c. sugar
3 egg yolks
3/4 c. milk
1 t. vanilla
1/2 t. orange extract

Pineapple salad-12 persons.

I lb. marshmallows(I only use one ten cents box)
I lb grapes (as I told you, these I omit)
½ lb. nuts-walnuts, pecans.
I qt can pineapple-diced.

Cut marshmallows and mix with pineapple and allow to standseveral hours.

Dressing

The juice from the pineapple mixed with enough corn starch to make rather thick. with this cook
1 egg well beaten
2 lemons(juice)
Allow to cool

When time to serve mix above with the marshamllows and pineapple add the nuts and at the last add ½ pt of cream whipped.

Lemon Icebox Cake

½ Cup Butter
1 Cup Sugar
4 Eggs, Separated
Juice and Rind of 1 Lemon
¼ Teaspoon Salt
1½ Dozen Ladyfingers *or* Equal Quantity of Spongecake

Cream the butter until softened and smooth. Add sugar gradually and cream until fluffy. Beat egg yolks until thick and add to the creamed mixture. Beat all together and add lemon juice and rind. Add salt to the egg whites and beat until stiff but not dry. Fold into mixture. Line an oblong loaf pan with split ladyfingers or spongecake, thinly sliced. Fill to the top with alternate layers of the lemon mixture and split ladyfingers or spongecake. The layers of lemon mixture should not be more than one half inch thick, or the ladyfingers will not absorb enough to hold shape. Cover with waxed paper and chill in refrigerator at least six hours. This may be made the day before serving, as standing does not in any way detract from its goodness. In fact, it improves with age. Slice and serve with whipped cream, if desired. This recipe serves six to eight.

If you decide to serve these two dishes at the same meal, have a pineapple mint cocktail first and hot potato chips and

Spice cake.

2 C. flour
2 T. B. P.
$\frac{1}{4}$ t. salt
$\frac{1}{2}$ T. ginger
$1\frac{1}{2}$ t. cinnamon
$\frac{3}{4}$ t. cloves
$\frac{3}{4}$ t. nutmeg
$\frac{1}{2}$ C. butter
1 C. sugar
2 eggs
3 T. molasses
7 T. col. coffee

add eggs + molasses after creaming butter & sugar. add flour & coffee alternately.

Silver cake

3 C. flour
3 t. B. P.
$\frac{1}{2}$ C. butter
$1\frac{1}{2}$ C. sugar
1 C. milk
$\frac{1}{2}$ t. lemon ext.
4 egg whites

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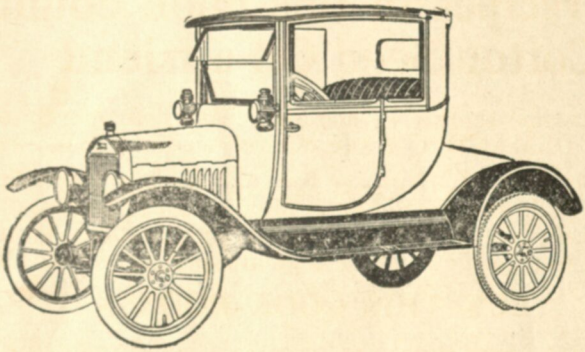

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